

## THAT YUMA FELLOW

By ESTHER LEARLE DOBYS.

"There isn't a man or a horse in the country that I can't tame," boasted old Squire Haines.

"Hosses, yes, squire, we admit that," said Rancher Joe, "but you don't know the Yumas. That specimen you just saw shoot up the town, I'm sure, is mild compared to some of them. He did no harm. When he does, why—? and the drawing speaker touched the butt of a revolver at his hip pocket significantly, "we plug 'em."

"Yes, that's all right. I know your way of action when you get ready to drop on a man, but this Yuma fellow terrorizes the women and children with his wild ways and talk, and gives a bad name to the town."

"Oh, well, he comes down here only about once a month, has his spree, gets rid of his exuberant spirits and takes care not to be so outrageous that the sheriff nabs him."

"I could cure him—make him gentle as a lamb," declared the squire. "It'd be a work of charity—see?"

"You couldn't," disputed Joe. "Once a Yuma always a Yuma."

"But you a hundred dollars!" challenged Haines. "I reckon you've forgotten that I've been a second Harry with horses."

"I don't. You were a crackerjack at that back in our home town."

"And when they elected me justice of the peace, didn't I about reform the town?"

"I'll give you that credit," assented Joe, "although some of the criminals you let up on played you to a finish. Yumas, though, are born with a raging devil inside of 'em. You can't reach 'em, squire. Don't try."

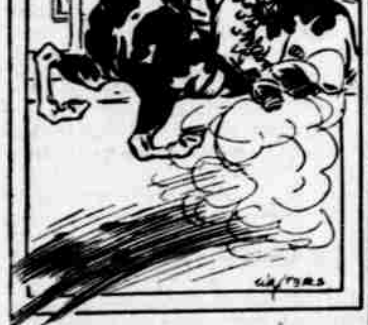
"Do you take my bet?" persisted Haines.

Joe looked speculative. He viewed his old-time friend with intense study. Finally he drew a roll of bills from his pocket.

"Done," he announced definitely, "provided—"

"Well!"

Honest, artless Joe began to blush and stammer. Finally he blurted out:



A Flying Human Terror.

"That sister of yours—Hermia. You know I was spooned on her, squire, ten years since back home. Now she comes West with you on your visiting trip to old friends, and she's the same blooming rose. I'm a timid, modest man, squire, and know I ain't half good enough for her, but I'm better and richer than I was when I proposed to her in the old days and got turned down. Sure you haven't any objection to me as a brother-in-law, squire?"

"Me? I should say not, Joe!"

"Then let there be to sort of take my part and bring the proposal up to Hermia in a delicate way. Sort of break the ice—see?" pressed Joe anxiously.

"Why, I'll do it anyway, Joe!" cried the squire heartily. "All right. The bet goes on that basis."

Haines fancied he was a great reader of human nature. At heart he was the most humane soul ever lived. He had a theory of the weak, misguided and criminal. He had, in fact, done great philanthropic good in his time. Animals loved him, and he was really a wonderful horse trainer. He had started some unfortunate on a new and better path. Now, with his sister staying for a week at the little Oklahoma home, he had noted the wayward Yuma, Izu, and had resolved to "reform" him.

He managed to send word to Izu, down at the Yuma reservation, that he wished to buy some of the pretty shell-work of the native women.

It was two days later when a long-haired, bronze-faced man came to his door. At once Haines decided it was Izu, and so he was accepted by the town in general. This Yuma, however, did not at once make for the settlement saloons, where he should have been best known. Mild, smiling, clear-headed and well behaved, he somewhat astonished Haines.

He bought a whole cartload of shell and beaded stuff, which the squire purchased at a good figure. Then he

invited Izu to stay with him for a week.

"I want you as a guest," he managed to make the native understand. "You are a fine, sensible specimen of humanity, and I want to reform you from wasting your time in drink."

"No drink. Glad to stay," declared the Yuma, and the town marveled. Never a more circumspect Yuma visited the place. He sauntered about, genial and sober, enjoying the goodly fare he was awarded free of charge.

"Well, I've lost my bet," acknowledged Rancher Joe, coming to the hotel one day, where Haines and his protegee were.

"Cured him, eh?" chuckled the squire.

"Never saw or heard anything like it," said Joe, "why,"—staring at the docile Yuma—"he's gentle as a kitten."

"Kindness—my system, see?" exulted Haines. "About Hermia, Joe—I've spoken to her."

"You have?"

"Yes, and—suppose you drop in on us this evening?"

"She—"

"Nothing!" interrupted the squire, peremptorily. "I don't guarantee anything, nor do I know her mind. I do know, though, that she's delighted to see her old reckless, harum-scarum lover a man of principle and ambition. She's getting on the shady side of girlhood, so—"

"Say, I'll be here, don't worry!" spoke Joe, all a-flutter. "Reckon I'll square up on that bet now."

Joe took out his pocketbook. He proceeded to select some bank bills. A sharp, sudden sound from the street distracted his attention.

"What's that?" he challenged.

"Ha!" ejaculated the Yuma.

They all rushed to the window. Bang! bang!—a piercing series of blood-curdling yells, a flying human terror mounted on a mettled mustang—

Izu broke loose, on a rampage, and shooting up the town!

At the real Izu, a devastating Tartar, and then at the bland, peaceful counterfeit Izu, Haines stared, agape.

"I yum!" gasped the squire, breathlessly.

"Cured!" snickered Joe, catching on.

"Bruder—my bruder, Izu," explained Orvu, artlessly, pointing after the vanishing human cyclone on horseback.

"A put-up job!" muttered the squire. "I think not," demurred Joe. "The peaceful one came on his peaceful mission. They must be twins, and you accepted him as Izu. He fell easily into the situation. Don't blame him."

"Say—I'll double the amount I've lost if you'll keep quiet at home about my wonderful cure out here."

"At home? Why, I'm not going to write to your home town about this little circumstance, good joke that it is."

"No, but you may blab when you get there—"

"Get there? Why, who's going back with you?"

"I think you are, if you mind your p's and q's with Hermia," grinned the squire, and he poked Joe in the ribs.

"You hit it right!" fairly radiated Joe that evening, after a delightful hour in Hermia's company, and returning the poke in the ribs with interest.

"And I'm the happiest man in Oklahoma—or out of it, either!"

(Copyright, 1914, by W. G. Chapman.)

Thoughtful Husband.

He was walking along the street with a new snow shovel on his shoulder when he met an acquaintance who asked:

"Why, Mr. Baron, you can't be looking for snow this week?"

"No sir, not this week," was the reply.

"Nor yet this month?"

"No, not hardly."

"I should say it would be two months before you would have need of that shovel."

"Yes, about two months."

"But you got it at a bargain, perhaps?"

"No, sir, no bargain. In fact I paid ten cents extra to get it so far ahead of time."

"If I give my wife time in which to get used to the sight of it, there won't be any sudden shock when she comes to use it!"

Flowers Soothe the Nerves.

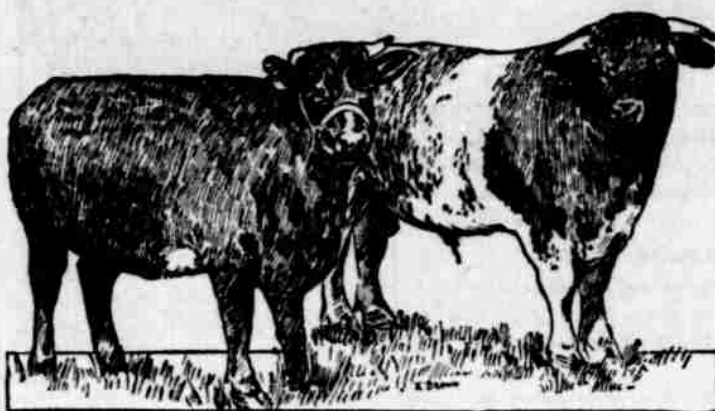
Flowers act as a food and rest to the weary brain in the same manner that food allays hunger. In the daily routine of every woman's life her brain and eyes become weary and require rest; sleep alone does not satisfy, and to fill this want there is nothing that will quite equal a few moments gazing at a pretty bouquet of bright-colored flowers or the inhalation of some pleasing scent.

The mind of many a sick person has been diverted from their disease by the presence of a brightly-colored bouquet or some sweet-smelling scent; their brain being started on a new channel of thought that rapidly leads to recovery.—Christian Science Monitor.

### Study the Child.

Many of the supposed harmful desires and tendencies of childhood are to be not opposed and suppressed, but wisely guarded and exercised. There are in truth natural and necessary factors of a continuous personal growth and experience, and it is only our ignorance which hinders or prescribes their normal development. The unconscious crimes of parents against their own children constitute a terrible list which rises up in condemnation of parental ignorance, stupidity and inhumanity.—Exchange.

## FINISHING YEARLINGS IN THE DRY LOT



Shorthorn Champions.

(By PROF. J. H. SKINNER.) Several years ago Professor Cocheil, who was then my associate in the department of animal husbandry, assisted me in an experiment in finishing yearling calves in dry lots as compared to the pasture. The results obtained may be briefly summarized as follows:

Calves given a full feed of grain from November to May made more rapid and cheaper gains, obtained a higher finish, sold at a higher price and returned a greater profit fed in a dry lot than when finished on the pasture.

The full-fed calves when turned on grass shrunk so much during the first ten days that it required from two to three weeks to bring them back to their original weight.

Steers fed in the dry lot consumed a greater amount of concentrates than while on the pasture.

The beef of the future must come from the farms of the middle West, and the feeder who, in the fall of the year, buys calves with a view to finishing them for market in such condition that they will sell as prime yearlings should realize that he is entering into a feeding proposition that will require from nine to twelve months for its completion.

In order to make the greatest financial success from the venture he should select calves showing pronounced beef types, quality, early maturity, large capacity for feed and the "milk fat" which has been secured by having suckled the dam until placed in the feed lot.

The calves should, if possible, be taught to eat grain before weaning in order that there may be no loss in weight or condition when required to depend entirely upon themselves for sustenance. These two factors are only under control of the man who finishes calves of his own raising and who should logically follow the production of yearling beef in the corn belt.

For him who makes a business of feeding cattle rather than producing them, the western ranges must furnish the material for the feed lot, which means that the calves will necessarily have lost much of the "bloom" carried at weaning time and also be entirely unaccustomed to the feeds used for production of beef in the corn belt, both of which will result in a longer feeding period where prime yearling beef is produced.

When calves are first placed in the feed lot they should be given the most palatable feed that can be obtained until they have learned to eat. Most excellent results in starting them can be secured from a grain mixture of shelled corn bran and oats mixed in equal proportions by weight, adding one part of linseed meal to ten parts of the grain mixture.

For roughage, good, bright clover or alfalfa hay and corn silage are most useful. After they have learned to eat grain, the expensive feeds such as

## USE OF ALFALFA FOR HORSE FEED

Because of Its Palatability, Mature Animals Are Apt to Eat Too Much of It.

Alfalfa is a splendid horse feed, but must be fed with judgment and care. Because of its palatability, mature horses are likely to eat too much of it, if permitted free access to it. The average farm horse at hard work is allowed to eat much more alfalfa and other roughages than he really needs to maintain his weight. One pound of alfalfa or other hay and about one and a fourth pounds of grain per day of each one hundred pounds of horse flesh make a good ration for the work horse.

Horses like alfalfa stems. Refuse from the cattle racks is very acceptable to horses. Feed mature horses first and second cutting alfalfa which is free from mold and dust. To make allowed to stand until well out in bloom. In curing horse hay, it is well to keep in mind that the dust which is present in so much alfalfa is largely a result of the presence of foreign moisture, such as rain or dew, at making time, rather than the presence of a little moisture within the plant. Never feed wet alfalfa hay to horses.

A sudden change of feed deranges the horse's digestive system. Horses accustomed to alfalfa as a regular part of their ration are seldom troubled from its use.

## ORGANIC MATTER TO HARD-WORKED SOILS

Additional Supply of Plant Food Is Furnished and Bacterial Activity Increased.

Organic matter of soils is the decaying roots and vegetable compounds and the really active soil constituent as compared with humus. Humus is the decaying vegetable matter already incorporated in the soil and has become a distinct part of the soil mass. A supply of organic matter is kept in the soil by applications of vegetable matter such as barnyard and green manures, which keep up the humus content as well. If soils are cropped long and continuously to grains in which the growth is mostly removed, they become sad and lifeless. The particles run together badly, causing greater effort to work the soil, and also less production. The surface puddles and bakes and becomes intractable. It may be made to respond to proper treatment in the application of organic matter. At the same time this matter furnishes an additional supply of plant food, increases bacterial activity and releases otherwise unavailable plant food. It also aids in proper aeration and drainage. It is indeed poor farming practice to fail to supply organic matter to hard-worked soils.

Keeping Apples.

Apples will keep better wrapped in paper and stored in a cool cellar.

## The KITCHEN CABINET

The blessings of her quiet life  
Fell on us like the dew.  
And good thoughts, where her foot-  
steps pressed  
Like fairy blossoms grew.

### WHAT SHALL WE FEED THE CHILDREN?

We must remember in feeding growing boys and girls that food serves a double office—besides building the waste tissue lost in work and play, it must help the bodies to grow. That is the reason that a boy from twelve to fifteen years of age needs as much and as hearty food as a full-grown man.

Milk, eggs and meat are the foods that build tissue; cereals, fats and sugars give energy. Fruits and vegetables supply the mineral salts and materials which make good blood and bones.

The first foods mentioned are the most important, most expensive and most often poorly used. They can sustain life longer than any of the others.

Dietitians differ as to the time of introducing meat into the child's diet, but the most natural way is to give the child his energy foods in milk and combinations of milk and eggs until he has a good set of teeth to masticate the heartier meat.

Eggs should be given in various forms at least once a day. Scrambled with cold cooked rice will be a method which will economize with eggs, yet make a most palatable and sustaining dish.

Soft cooked eggs should be the rule for children, or when cooked in various ways, be sure that they are not cooked tough and hard.

The best meats for children are chicken, beef, lamb and bacon once in a while. Children should never be given meat oftener than once a day and then in small portions.

Cereals are of such variety that one may have a different kind every day in the year, nearly. Oatmeal, the sensible food, if long and well-cooked, and served with thin cream or top milk and sugar, makes a most wholesome breakfast for any child. In all cooking of cereals for children or for anyone, in fact, the long cooking is an important point to emphasize.

### FRUITS FOR THE CHILD.

The importance of fruits and vegetables for children cannot be too well emphasized. Stewed fruit is safer for young children, but after reaching the age of seven, fresh fruit, if ripe and clean, is the greatest addition to the diet.

Orange juice may be given to a very young child provided it is not followed or preceded by milk. A teaspoonful of orange juice is one of the best tonics to give a baby. Stewed prunes are wholesome, as well as figs and dates in moderation for the school child. A child who is fed dried fruits will not crave sweets and cake which are unwholesome, especially between meals.

Bananas are such a good, cheap fruit that we should have them served oftener in various ways. They contain starch, and in consequence should be thoroughly ripe to be wholesome. They may be ripened at home, and when the skins are quite dark they are best to eat uncooked. One of the things about bananas which cause digestive troubles is the astringent substance next the skin. Carefully scrape the banana after the skin is removed and the irritating principle will be removed.

Bananas sliced with sugar and cream make a most tasty dish for a child's lunch or supper. As a salad, with lemon juice and olive oil or sweet salad with oranges and pineapple they make a nourishing dessert.

Cooked bananas are especially nourishing. Baked with butter and a little lemon juice they are both palatable and nutritive. The cooking further aids the digestion of starch in the fruit and thus makes them more digestible.

Children's food should be, first of all, simple. Too many kinds of combinations are upsetting to the delicate stomach of a child. So in serving fruits see that they have variety, but not more than two kinds at one meal.

What is true of fruits is also true of vegetables. They should be fresh and in a good condition. All vegetables containing woody fiber should be well and thoroughly cooked.

### A Diplomat.

Briggs—Does your wife ever let you have your own way in anything?  
Griggs—Yes, but she doesn't know it. You see, whenever I want to do anything I pretend I want to do the exact opposite.

### Rebuking a Poet.

Poet—I wrote that poem to keep the wolf from the door.  
Editor—Well, if the wolf reads the poem you can bet that he'll keep away from the door. Good day.

### Keeping Apples.

Apples will keep better wrapped in paper and stored in a cool cellar.

### DISHES FOR THE FIRELESS COOK STOVE.

Brown in a frying pan in a small amount of fat a piece of mutton cut in serving-sized pieces, add a cupful of boiling water and a carrot with a few diced potatoes, season well, and when boiling hot set into the cooker for three hours. At the time of serving take from the cooker and reheat to serve.

Hungarian Goulash.—Cut a quarter of a pound of salt pork into dice and cook in a hot frying pan until crisp and brown. Cut two pounds of round steak into small pieces, roll in flour and brown slightly in the pork fat. Add two cupfuls of tomatoes, two minced onions, one bay leaf, three cloves, six peppercorns, and a half cupful of diced celery. Add seasonings and cook all together until boiling hot. Set in the cooker to cook for two or three hours. Serve with potatoes or potato pancakes.

Fowl in Cooker.—Dress and truss the fowl as for roasting. Place it in a large vessel of the cooker, add boiling water to cover, an onion stuck with three cloves, two tablespoonsful of rice, and a little coarsely chopped celery. Bring very slowly to the boiling point. Cook until boiling hot, place in the cooker and let stand two or three hours. Remove and reheat, sometimes all day to have a tender chicken.

Corned Beef.—Place the piece of meat in cold water to cover, bring to the boiling point, and if the water seems very salty discard it and add fresh boiling water. Put boiling hot into the cooker and let cook over night. If one desires vegetables with the meat they may be added while reheating the meat, then cook for another three hours. If the cooker is opened during the cooking it must be brought to the boiling point again, as the steam escapes, losing much heat. Cabbage, turnips, carrots and all vegetables which are cooked with the meat should be boiling hot before being put into the cooker. It must be remembered that a much longer time is needed to cook all foods in the cooker.

### THE ROAD TO WEALTH.

Economy is said to be the good road to wealth, and one of the best possible ways of exercising that

excellent quality is in saving food stuffs. Hardly one woman in a hundred would think it worth while to save the feet of two or three fowls. Yet there is a large quantity of gelatin in the feet and they add very materially to the stock pot. There should never be a bone, raw or cooked, thrown away until it has passed through the stock pot. The trimmings from meat and many vegetables are also an addition to the soup stock flavor. The tough end of steak, if cut in small bits and cooked with vegetables, will make a most tasty stew, or cooked with macaroni and gravy makes a most hearty supper dish for a chilly, cold night. A speaker prominent in household economics is quoted as saying "that no economical woman needs a garbage pail." The garbage pail is too often the little leak that sinks the great ship of household efficiency.

What would one say to the woman who removes the marrow from the bones of steaks and stews and puts it into the garbage? Yet this is a common occurrence in many homes. Bits of fat that are not liked when cooked or are left after serving may be rendered and clarified, then used for shortening. Fats from ducks, chickens and geese are by many considered much better than butter for fine cooking.

The small bit of fat which seemed too small to save might have been used to brown the vegetable for the stew or chowder. Egg shells are useful to settle coffee and clear soup. Wash eggs as they come from the market and the shells will then be ready to use. A half cupful of potato or cabbage may be used to flavor a cream soup.

If a cupful of cold rice is left, add it to two or three beaten eggs and have a good, hot supper dish. Cold eggs, either soft or hard cooked, may be used for garnishing. The soft eggs should be further cooked until hard. Chopped egg added to a white sauce and poured over toast will make the children a good supper dish.

Nellie Maxwell.

### Sure Enough!

"Some people," remarked Morton Musingham, "look the same whether going to a funeral or a wedding."  
"Well," replied J. Fuller Gloom, who is cordially detested for his pessimism, "why shouldn't they?"—Puck.

### In These Piping Times.

Salesman—Perhaps this French doll will please the baby.  
Buyer—No, sir; I'm strictly neutral. Gimme a drum and a gun and a box of soldiers and a toy pistol.

## FRUIT LAXATIVE FOR SICK CHILD

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it thoroughly cleanses the tender little stomach, liver and bowels without griping.

When cross, irritable, feverish, or breath is bad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic—remember a good "inside cleaning" should always be the first treatment given.

Millions of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomorrow. Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

### The Office Boy's Guess.

"Boy, why did you give me the signal to duck out of my office yesterday afternoon; did you not know that the lady was my wife?"

"Yes, sir; that was why."

### CARE FOR YOUR HAIR

By Frequent Shampoos With Cuticura Soap. Trial Free.

Precede shampoos by touches of Cuticura Ointment if needed to spots of dandruff, itching and irritation of the scalp. Nothing better for the complexion, hair, hands or skin than these fragrant supercreamy emollients. Also as preparations for the toilet.

Sample each free by mail with Book. Address postcard, Cuticura, Dept. XY, Boston. Sold everywhere.—Adv.

### What Did She Mean?

Miss Modern—Do you suppose that one could catch disease from kisses?  
Mrs. Wise—Well, I caught a husband.

### A WARNING TO MANY

Some Interesting Facts About Kidney Troubles.

Few people realize to what extent their health depends upon the condition of the kidneys.

The physician in nearly all cases of serious illness, makes a chemical analysis of the patient's urine. He knows that unless the kidneys are doing their work properly, the other organs cannot readily be brought back to health and strength.

When the kidneys are neglected or abused in any way, serious results are sure to follow. According to health statistics, Bright's disease, which is really an advanced form of kidney trouble, caused nearly ten thousand deaths in 1913 in the state of New York alone. Therefore, it behooves us to pay more attention to the health of these most important organs.

An ideal herbal compound that has had remarkable success as a kidney remedy is Dr. Kilmer's Swamp-Root, the great Kidney, Liver and Bladder Remedy. The mild and healing influence of this preparation in most cases is soon realized, according to sworn statements and verified testimony of those who have used the remedy.

If you feel that your kidneys require attention, and wish a sample bottle, write to Dr. Kilmer & Co., Binghamton, N. Y. Mention this paper, enclose ten cents and they will gladly forward it to you by Parcel Post.

Swamp-Root is sold by every druggist in bottles of two sizes—50c and \$1.00. Adv.

### The Real Thing.

Little Lemuel—Say, paw, what is persistency?

Paw—Persistency, my son, is the trait a woman develops when she attempts to remove a wrinkle.

### IF HAIR IS TURNING GRAY, USE SAGE TEA

Don't Look Old! Try Grandmother's Recipe to Darken and Beautify Gray, Faded, Lifeless Hair.

Grandmother kept her hair beautifully darkened, glossy and abundant with a brew of Sage Tea and Sulphur. Whenever her hair fell out or took on that dull, faded or streaked appearance, this simple mixture was applied with wonderful effect. By asking at any drug store for "Wyeth's Sage and Sulphur Hair Remedy," you will get a large bottle of this old-time recipe, ready to use, for about 50 cents. This simple mixture can be depended upon to restore natural color and beauty to the hair and is splendid for dandruff, dry, itchy scalp and falling hair.

A well-known druggist says everybody uses Wyeth's Sage and Sulphur, because it darkens so naturally and evenly that nobody can tell it has been applied—it's so easy to use, too. You simply dampen a comb or soft brush and draw it through your hair, taking one strand at a time. By morning the gray hair disappears; after another application or two, it is restored to its natural color and looks glossy, soft and abundant. Adv.

Usually the neighbors think the sad look on a married woman's face is due to the actions of her husband.